

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

Claims 1-9. (Cancelled).

Claim 10. (Currently Amended) A method for increasing plasma volume, comprising administering to a subject in need thereof, a gel composition comprising the following components and having a pH in the range of 3 to 4:

Protein that does not

coagulate at pH 3 to pH 4

3 - 8 wt. %

Calcium in a natural calcium material

0.1 - 0.5 wt. %

Acids

0.5 - 3 wt. %

Carbohydrate

4 - 20 wt. %

Fat

0 - 0.35 wt. %

Emulsifying agent

0 - 0.02 wt. %

Agar

0.1 - 1 wt. %

Water

65 - 90 wt. %,

wherein said protein that does not coagulate at pH 3 to pH 4 is at least one member selected from the group consisting of a whey protein concentrate, a whey protein isolate, desalted whey, and a protein hydrolysate having a number average molecular weight of 500-10,000.

Claim 11. (Currently Amended) A method for increasing plasma volume, comprising administering to a subject in need thereof, a food containing a gel composition comprising the following components and having a pH in the range of 3 to 4:

Protein that does not coagulate at pH 3 to pH 4	3 - 8 wt.%
Calcium <u>in a natural calcium material</u>	0.1 - 0.5 wt.%
Acids	0.5 - 3 wt.%
Carbohydrate	4 - 20 wt.%
Fat	0 - <u>0.35</u> wt.%
Emulsifying agent	0 - <u>0.02</u> 0.5 wt.%
Agar	0.1 - 1 wt.%
Water	65 - 90 wt.%,

wherein said protein that does not coagulate at pH 3 to pH 4 is at least one member selected from the group consisting of a whey protein concentrate, a whey protein isolate, desalted whey, and a protein hydrolysate having a number average molecular weight of 500-10,000.

Claim 12. (previously presented): The method according to claim 10, wherein the method further increases plasma total protein content and plasma albumin content.

Claim 13. (previously presented) The method according to claim 11, wherein the method further increases plasma total protein content and plasma albumin content.

14. (new): A method according to claim 10, wherein the natural calcium material is milk calcium.

15. (new): A method according to claim 11, wherein the natural calcium material is milk calcium.

16. (new): A method according to claim 10, wherein said protein that does not coagulate at pH 3 to pH 4 consists of (1) whey protein concentrate, whey protein isolate or desalted whey and (2) protein hydrolysates having a number average molecular weight of 500-10,000.

17. (new): A method according to claim 16, wherein the protein hydrolysates are hydrolysates of gelatin.

18. (new): A method according to claim 11, wherein said protein that does not coagulate at pH 3 to pH 4 consists of (1) whey protein concentrate, whey protein isolate or desalted whey and (2) protein hydrolysates having a number average molecular weight of 500-10,000.

19. (new): A method according to claim 18, wherein the protein hydrolysates are hydrolysates of gelatin.